Apple Crumble

Crumbles are comfort food, vary the fruit according to the season.

Serves 6-8

700g (1 1/2lb) Bramley Seedling cooking apples
40-50g (1 1/2-2oz/scant 1/4 – 1/4 cup) sugar
1-2 tablespoons (1-2 American tablespoons + 1-2 teaspoons) water

Crumble

110g (4oz/1 cup) white flour, preferably unbleached
50g (2oz/1/2 stick) cold butter
50g (2oz/generous 1/4 cup) castor sugar
25g (1oz) chopped almonds or hazelnuts (optional)
1/2 teaspoon cinnamon (optional)

1.2 litre (2 pint) capacity pie dish

Peel the apples, cut into quarters, remove the core and cut into large cubes.
Turn into a pie dish. Sprinkle with sugar. Add the water.

Rub the butter into the flour just until the mixture resembles **coarse breadcrumbs**, add the sugar and cinnamon and chopped nuts if using. Sprinkle this mixture over the apple in the pie dish. Bake in a preheated moderate oven 180°C/350°F/Gas Mark 4, for 30-45 minutes or until the topping is cooked and golden. Serve with whipped cream and soft brown sugar. (Optional - serve with Amaretto cream).

Blackberry and Apple and Sweet Geranium Crumble

Use three-quarters apple to one-quarter fresh or frozen blackberries and proceed as above. Mix 2 chopped sweet geranium leaves (Pelargonium graveolons) to the above (optional).

Rhubarb Crumble

Sprinkle 700g (1 1/2lbs) rhubarb with 110g (4oz/1/2 cup) of granulated sugar and proceed as above.

Rhubarb and Strawberry Crumble

Stew two-thirds rhubarb with 110 – 175g (4-6oz/1/2 – 3/4 cup) sugar, stir in one-third strawberries, proceed as above.

Gooseberry Crumble

Stew green gooseberries with brown sugar and proceed as above.

Gooseberry and Elderflower

Stew green gooseberries with white sugar, add 2 elderflowers tied in muslin while stewing, remove elderflowers and proceed as above.

Plum or Apricot

Stew the stoned plums or apricots as above.

Peach and Raspberry

Sprinkle with sugar, no need to stew.

Ballymaloe Cookery School

Copyright Ballymaloe Cookery School
[5911]

Apple and Mincemeat Crumble

Spread 1/3 to 1/2 pot of mincemeat on the base of the pie dish, top with apples and proceed as above. A brilliant way to use up left-over mincemeat after Christmas!

Variations on the Crumble

1. 25g (1oz) oatflakes **or** sliced hazelnuts **or** nibbed almonds could also be added to the crumble.
2. 1 teaspoon ground cinnamon **or** mixed spice is also a delicious addition.

Crystallised Ginger Cream

Softly whipped cream with chopped crystallised ginger

Apple and Granola Crumble

Melt 50g (2oz) of butter in a sauté pan, add 300g (10oz) granola, stir to coat. Sprinkle over the apple and bake as in master recipe.

13/1/2022 (SH/DA) (5911)
17/9/2014 (SH/FC)

Ballymaloe Cookery School

Copyright Ballymaloe Cookery School
[5911]